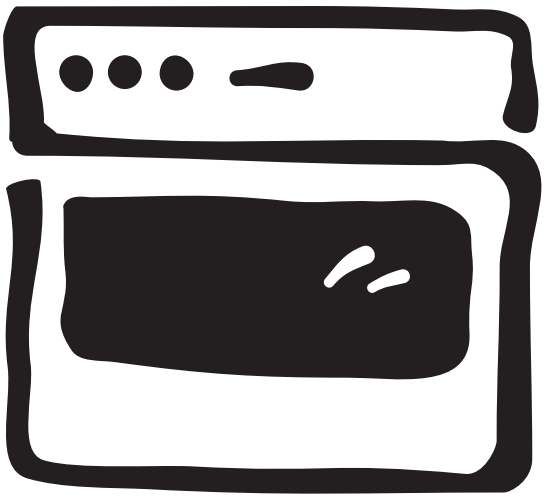
Built-In Electric Oven

Operating Instructions



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Dear customer,

Please read these operating instructions carefully. Pay particular attention to the section “Safety information” on the first few pages. Please retain these operating instructions for later reference. Pass them on to possible new owners of the appliance.

The following symbols are used in the text:

Safety instructions
Warning: Information concerning your personal safety.
Important: Information on how to avoid damaging the appliance.

Information and practical tips

Environmental information

1. These numbers indicate step by step how to use the appliance.
2. …
3. …

These operating instructions contain information on steps you can take yourself to rectify a possible malfunction. Refer to the section “What to do if...”.

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⚠ Safety

Electrical Safety

- The appliance may only be connected by a **registered specialist**.
- In the event of any faults or damage to the appliance: remove fuses or switch off.
- It is **not permissible** to clean the appliance with a steam or high pressure cleaner for safety reasons!
- **Repairs** to the appliance may **only be carried out by specialists**. Repairs carried out by inexperienced persons may cause injury or serious malfunctioning. If your appliance needs repairing, please contact your local AEG Service Force Centre or your specialist dealer.

Child Safety

- Never leave children unsupervised when the appliance is in use.

Safety whilst Using

- This appliance is intended to be used for cooking, frying and baking food in the home.
- Take care when connecting electric appliances to sockets nearby. Do **not** allow connecting leads to come into contact with hot rings or to catch beneath the hot oven door.
- **Warning: Risk of burns!** The interior of the oven becomes hot during use.
- Using ingredients containing alcohol in the oven may create an alcohol-air mixture that is easily ignited. In this case, open the door carefully. Do not have embers, sparks or naked flames in the vicinity when opening the door.

To Avoid Damaging Your Appliance

- Do not line your oven with aluminium foil and do not place a baking tray or dish on the oven floor, otherwise the oven enamel will be damaged by the resulting build up of heat.
- Juice from fruit that drips from baking trays will leave marks that cannot be removed. For very moist cakes, use the universal baking tray.
- Do not put any weight on the oven door when it is open.
- Never pour water directly into the hot oven. The enamel may be damaged.
- Using force, especially on the edges of the front glass panel, may break the glass.
- Do not store inflammable objects in the oven. They may ignite when the oven is switched on.
- Do not store moist food in the oven. The enamel may be damaged.

Disposal

Disposing of the packaging material

All materials used can be fully recycled.
Plastics are marked as follows:

- >PE< for polyethylene, as used for the outer wrapping and the bags inside.
- >PS< for polystyrene foam, e.g., as used for the padding materials. They are completely free of CFCs.

Disposal of old appliances

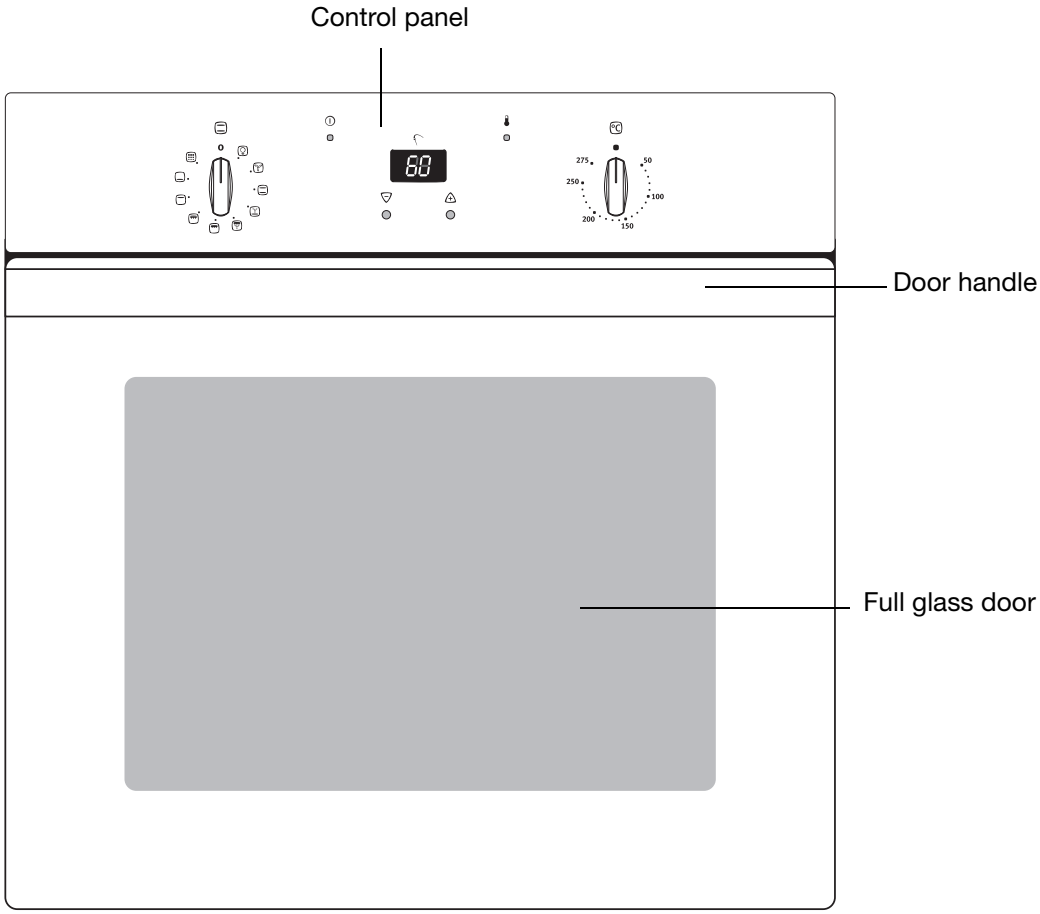
⚠ **Warning:** Before disposing of old appliances please make them inoperable so that they cannot be the source of danger.
To do this, disconnect the appliance from the mains supply and remove the mains lead.

To protect the environment, it is important that worn out appliances are disposed of in the correct manner.

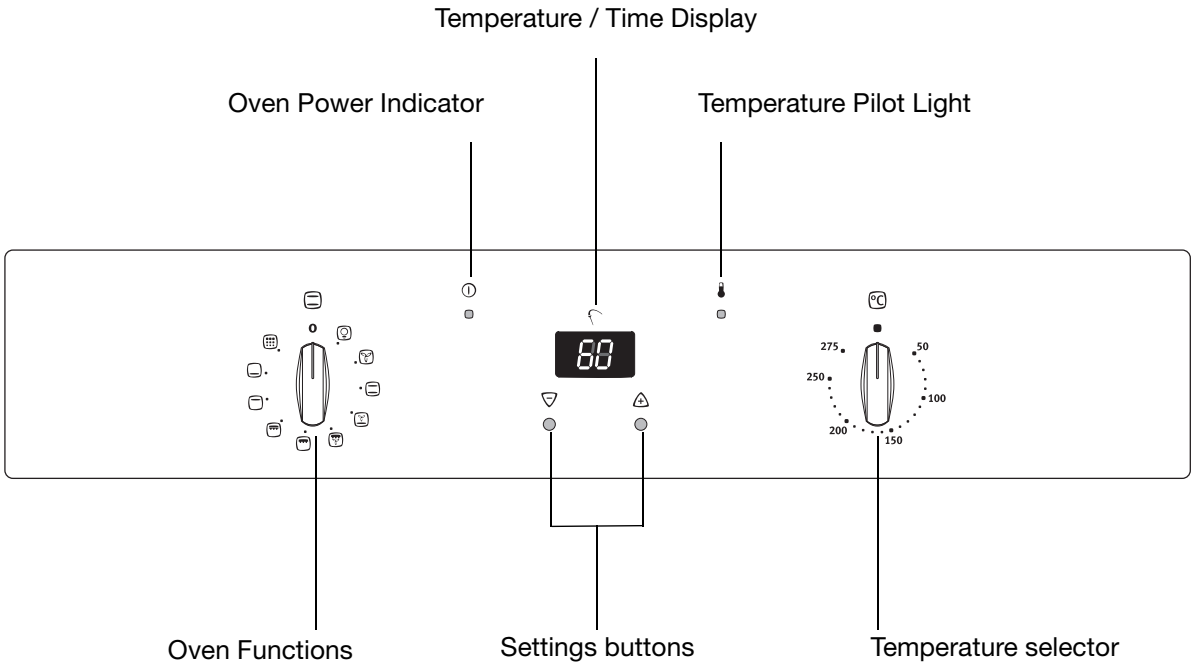
- The appliance must not be disposed of with household rubbish.
- You can obtain information about collection dates or public refuse disposal sites from your local refuse department or council.

Description of the Appliance

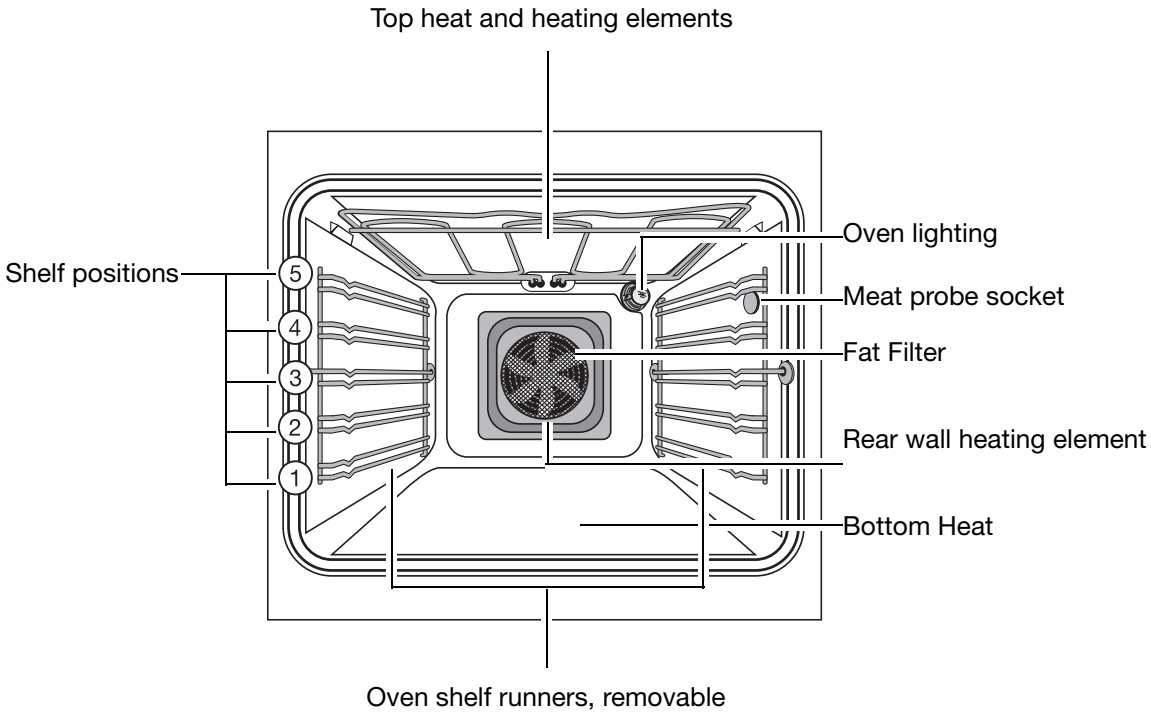
General Overview



Control Panel

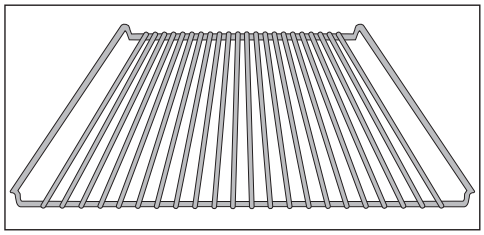


Oven Features

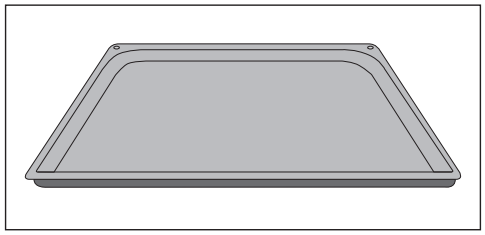


Oven accessories

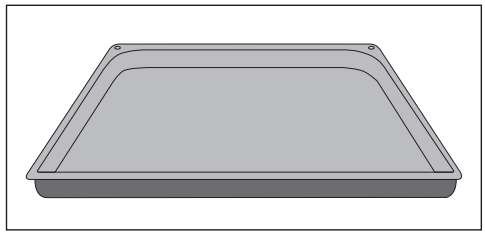
Combination shelf
For dishes, cake tins, items for roasting and grilling.



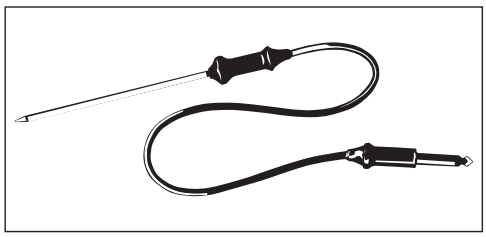
Baking tray
For cakes and biscuits.



General purpose pan
For roasting, or as a receptacle for grease.



Meat probe
For determining exactly how far joints of meat are cooked.



Before Using for the First Time

Initial Cleaning

Before using the oven for the first time you should clean it thoroughly.

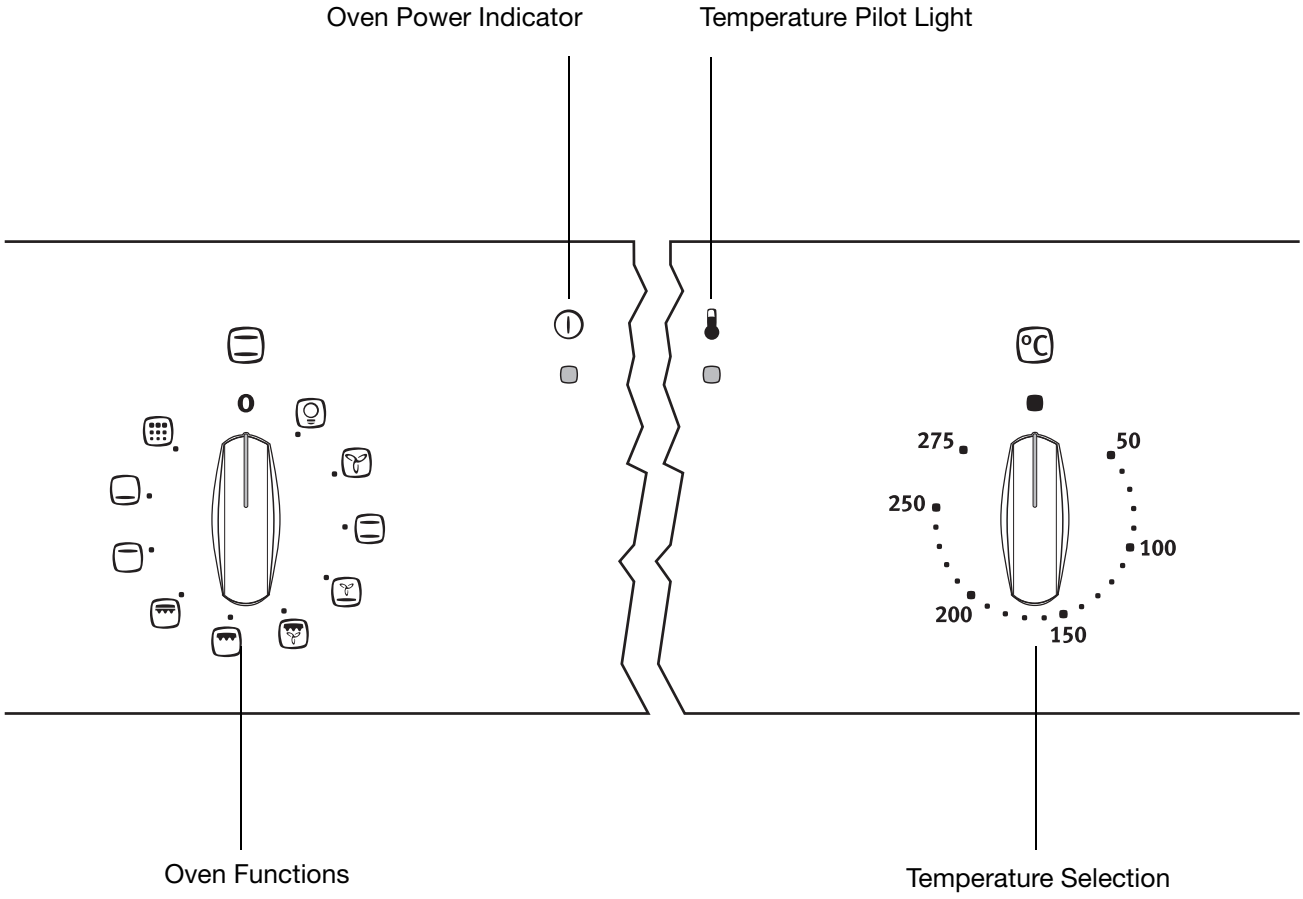
Caution: Do not use any caustic, abrasive cleaners! The surface could be damaged.

To clean metal fronts use commercially available cleaning agents.

1. Turn the oven function switch to oven lighting.
2. Remove all accessories and the shelf support rails and wash them with warm water and washing up liquid.
3. Then wash out the oven with warm water and washing-up liquid, and dry.
4. Wipe the front of the appliance with a damp cloth.

Using the Oven

Switching the Oven On and Off



1. Turn the oven functions switch to the required function.
2. Turn the temperature selection switch to the required temperature.
   The red oven power indicator is illuminated while the oven is in use.
   The red temperature pilot light is illuminated while the oven is heating up.
3. To switch off the oven, turn the oven functions switch and the temperature selection switch to the zero position.

Cooling fan

When the oven is switched on, the fan comes on automatically to keep the surfaces the appliance cool. When the oven is switched off, the fan continues to operate to cool the appliance down, then switches itself off.

Oven Functions

The oven has the following functions:

Oven lighting

With this function you can **illuminate** the oven interior, e.g., for cleaning.

The heating element is not in use.

Hot Air

For **roasting and baking** on **up to three levels** simultaneously.

Set oven temperatures 20-40 °C lower than when using conventional.

The rear wall heating element is used and in addition the fan is switched on.

Conventional

For **baking or roasting on one level**.

The conventional heating elements are in use.

Pizza Setting

For baking pizza, fruit flans, quiches and flat sweet or savoury pies.

The rear wall heating element and bottom heat are used and in addition the fan is switched on.

Turbo All-Round Grill

For **roasting** larger joints of meat or poultry on one level. The function is also suitable for **gratinating** and **browning**.

The grill heater elements and the ventilator operate simultaneously.

Infrared Grill

For **grilling** flat foods that are arranged in the **middle of the shelf** such as steaks, escalopes, fish or for **toasting**.

The grill heating element is in use.

Infrared Wide-Area Grill

For **grilling** flat foods in **larger quantities**, such as steaks, escalopes, fish or for **toasting**.

Top heat and the grill element are used.

Top Heat

For **browning foods topped with breadcrumbs** and **foods cooked au gratin**.

The top heating element is in use.

Bottom Heat

For **crisping** cakes that require a **crisp base**.

The bottom heating element is in use.

Pyroluxe

For pyrolytic self-cleaning.

During this process splashes and deposits are burned in the oven and can be washed off once the oven has cooled.

The oven is heated to approx. 500 °C.

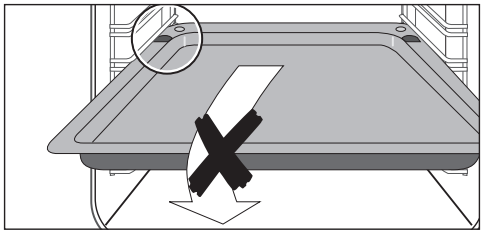
Inserting the general purpose pan, grill, and tray

Inserting the general purpose pan and tray:

The trays have a little bulge on the left and right edges. These are provided as **positioning guides** and must always be located towards the rear when inserting the tray.

For grills:

Insert the tray at the desired position.



Inserting/Removing the Fat Filter

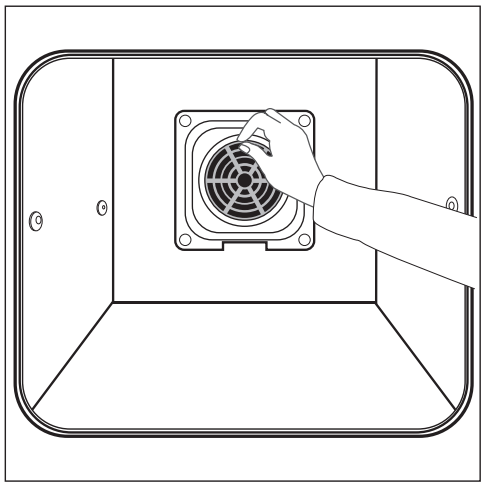
The fat filter protects the rear wall heating element against splashes of fat when roasting.

Inserting the fat filter

Holding the fat filter by the tab, insert the two retainers into the opening on the rear wall of the oven (fan opening) from the top downwards.

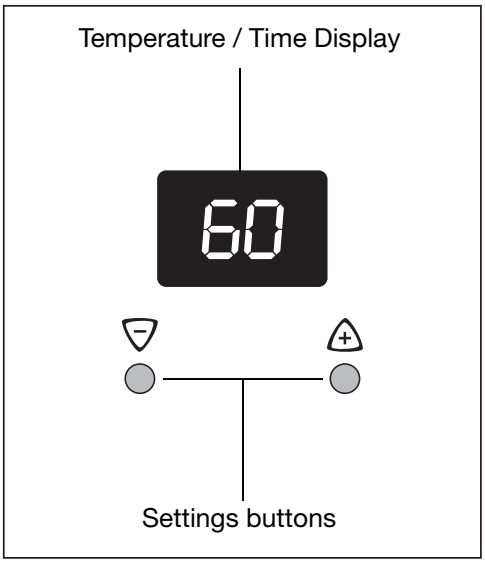
Removing the fat filter

Take hold of the tab on the fat filter and remove by pulling upwards.



Additional functions

Either the timer **or** the meat cooking rod can be set.



Timer
Setting the timer.

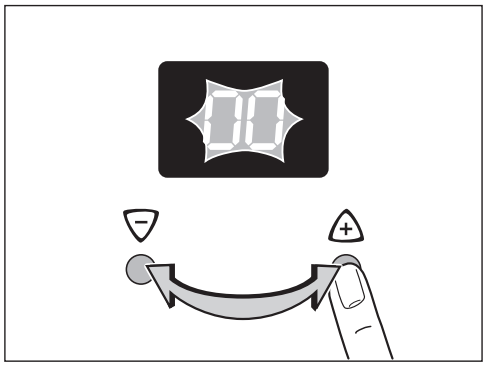
Meat Cooking Rod
Setting the core temperature.

General Hints
- After a function has been selected, the display flashes for about 5 seconds. While it flashes, the desired time can be set using the ▲ or ▼ buttons.
- When the desired time has been set, the display flashes for another 5 seconds. The set time begins to run.
- Press any of the buttons to stop the signal.
- The desired oven function and temperature can be selected before or after setting the clock functions.
- When cooking is finished, turn the oven and temperature selectors back to zero.

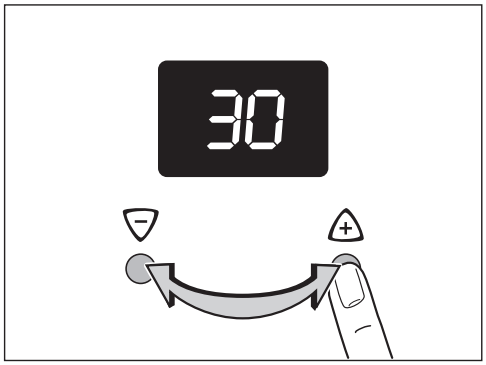
Timer

This function does not affect the operation of the oven.

1. Press any button.
   "00" will flash in the display.

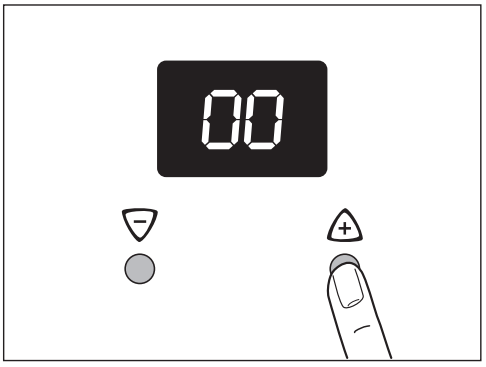


2. Within 5 seconds, set the desired time period by pressing the ⊕ or ⊖ buttons. (Maximum: 99 minutes).
   Within 5 seconds the display will show the time remaining.



When the period of time is up, "00" will be displayed and a signal will sound for 2 minutes.

3. The signal can be switched off by pressing any button.



Meat cooking rod

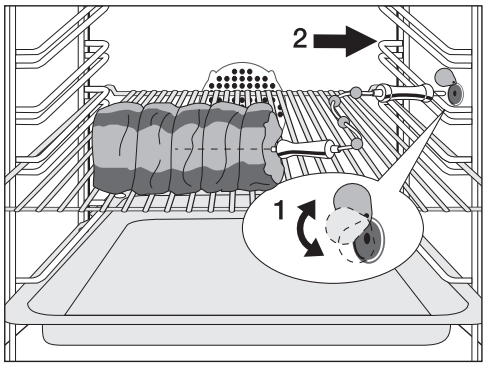
A signal will sound when the set core temperature has been reached.

The oven must not be switched off!

The meat cooking rod may be used in combination with the lower/upper heat setting, the hot air setting and the Turbo space grill setting.
Two temperatures are to be taken into consideration:
– The oven temperature: see Roasting Chart!
– Core temperature: see Meat Cooking rod Chart!

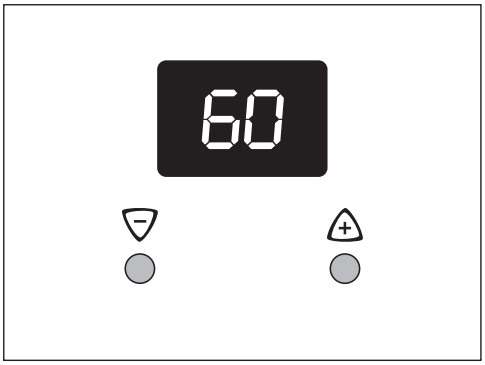
Warning: Only the accompanying meat cooking rod may be used. When replacing parts, use only the original spare parts.

1. Insert the end point of the meat cooking rod well into the meat to be roasted so that the end point is located in the middle of the meat.
2. Insert the meat cooking rod's plug into the socket on the side wall of the oven as far as it will go.
3. Set the desired oven function and temperatures.

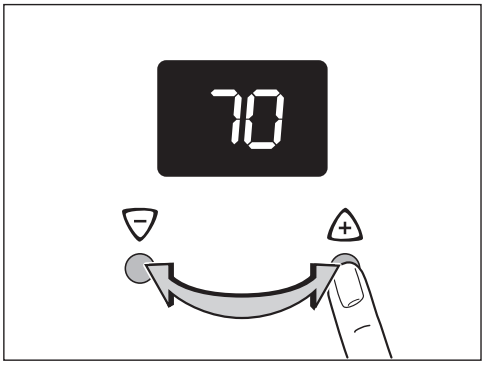


The recommended temperature will appear in the display.

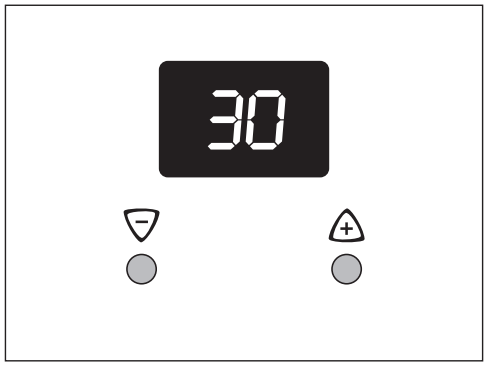
The core temperature will be displayed as it increases from 30°C.



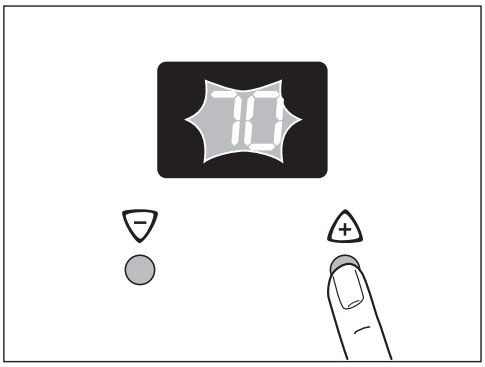
4. Set the desired core temperature using the + or - buttons.



Within approximately 5 seconds the display will show the actual core temperature.



A signal will sound as soon as the actual core temperature has reached the set temperature.
The signal can be switched off by pressing any button.



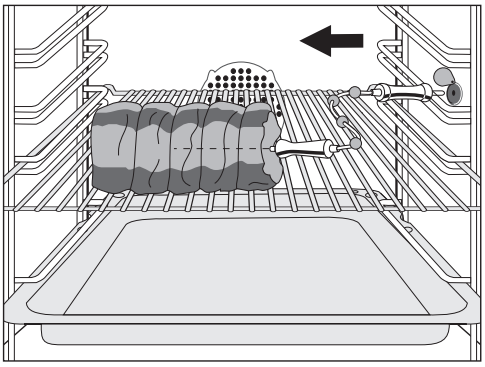
Warning: The meat skewer is hot! Take special care not to burn yourself when removing the plug and the end point!

The oven must not be switched off!

5. Remove the meat cooking rod's plug from the socket and take the roasted meat containing the meat cooking rod out of the oven.
6. Switch off the oven functions and the temperature.

Ascertaining or changing the core temperature of the meat:

– The set core temperature can be displayed by pressing the ⊕ or ⊖ buttons once.
– Additional changes can be made to the temperature initially set by repeatedly pressing the ⊕ or ⊖ buttons.

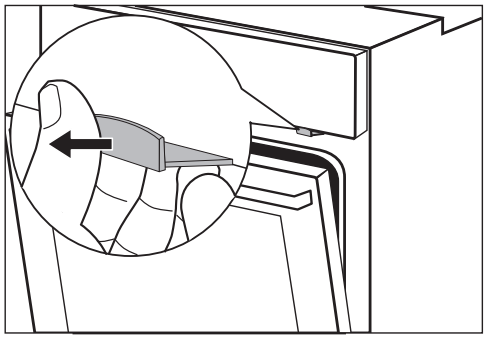


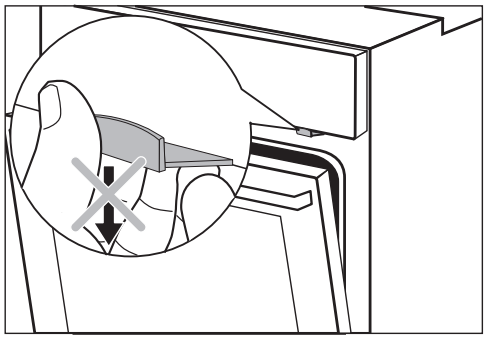
Mechanical Door Lock

When the appliance is delivered, the door lock is de-activated.

Activate the door lock

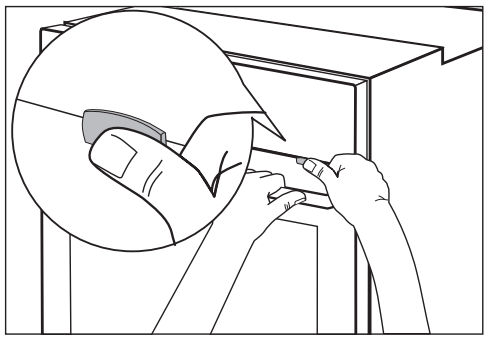
Pull the safety catch forwards until it locks in place.





Open the oven door:

1. Shut the door.
2. Press the safety catch and keep it depressed.
3. Open the doors.



Close the oven door

Close the door without pressing the safety catch.

Deactivating the door lock

Press the safety catch back into the panel.

Switching off the appliance does not cancel the mechanical door lock.

Uses, Tables and Tips

Baking

For baking use the hot air oven function or conventional.

When baking, remove the fat filter, as otherwise the baking time will be longer and the surface will be browned unevenly.

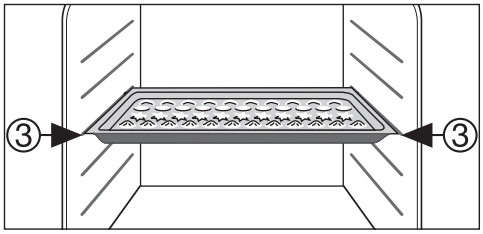
Baking tins

- Cake tins made of dark metal and coated tins are suitable for conventional.
- Light metal tins, glass and ceramic moulds are also suitable for hot air.

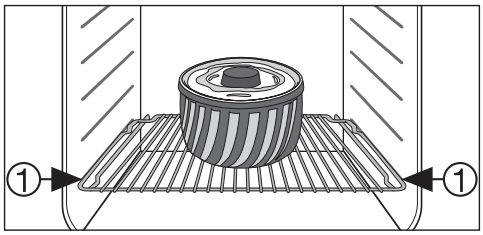
Shelf positions

- It is possible to bake on one level using conventional.
- Using hot air you can bake dry, flat items and biscuits on up to three baking trays simultaneously.

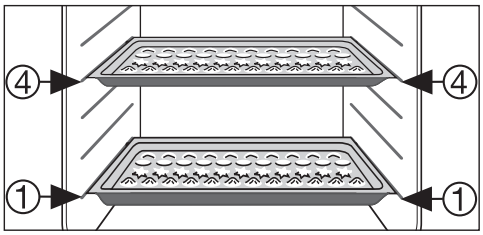
1 Baking tray:
e.g., shelf position 3



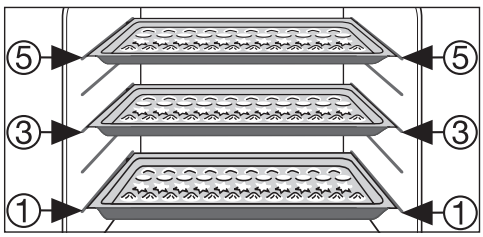
1 Cake tin:
e.g., shelf position



2 Baking trays:
shelf positions 1 and 4



3 Baking trays:
shelf positions 1, 3 and 5



General Information

- Always count the shelf positions from the bottom upwards.
- Insert baking trays with the sloped edge to the front!
- Always place cake tins in the middle of the shelf.
- Using hot air or conventional you can also bake with two cake tins simultaneously by placing them side by side on the shelf. There is no significant increase in baking time.

When frozen foods are used the trays inserted may distort during cooking. This is due to the large difference in temperature between the freezing temperature and the temperature in the oven. Once the trays have cooled the distortion will disappear again.

Notes on the baking tables

In the tables you will find information on temperatures, cooking times and shelf positions for a selection of dishes.

- The temperatures and cooking times are for guidance only since these are dependent on the mixture, quantity and cake tin used.
- When using for the first time we recommend setting the lower temperature and only select a higher temperature if necessary, e.g., if increased browning is required or the cooking time is too long.
- If you cannot find specific information for one of your own recipes, use information given in a similar recipe for guidance.
- When cakes are baked on trays or in tins on more than one oven position at once the baking time may be increased by 10-15 minutes.
- Items that might drip (e.g., pizzas, fruit flans) should only be prepared on one level.

Variations in the height of the item to be baked can lead to different degrees of browning at the start of baking. In this case **please do not change the temperature setting**. Differences in the degree of browning will balance out during baking.

For longer cooking times switch off the oven approx. 10 minutes before the end of the cooking time to make use of the residual heat. Unless otherwise stated, the information in the tables assumes starting with a cold oven.

Baking Table

The stated baking times are for guidance only.
Recommended cooking methods, shelf positions and temperatures are **printed in bold type**.

	Hot Air		Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Sponge base					
Pudding bowl or ring-shaped cakes	150-170	1	**160-180**	**1**	50-70
Madeira cake (square/rectangular baking tin)	140-160	1	**150-170**	**1**	70-80
Flan case	150-170	3	**170-190**	**2**	20-25
Apple flan, very thin	150-170	1	**170-190***	**1**	45-60
Fairy cakes	150-170	3	180-190	3	20-30
Shortcrust pastry					
Large cheesecake	140-160	1	170-190	1	60-90 + 10 mins. standing time
Covered fruit pie	150-170	1	170-190	1	50-60
Cheesecake on the tray	---	---	160-180	2	50-70
Puff pastry					
French apple tart	150-170*	1	**190-200***	**1**	40-50
Sponge cake					
Sponge cake (DIN)	150-170	1	**160-180**	**2**	25-40
Flan case	150-160*	3	**170-180***	**3**	25-30
Swiss roll	150-170*	3	**180-200***	**3**	10-15
Yeast dough					
Pudding bowl/ring-shaped cakes	**150-170**	**1**	160-180	1	45-60
Plaited roll/ring, plaited Danish pastry	150-170	3	**170-190**	**3**	30-40
Butter cake/sugar cake sugar-topped cakes	160-180	3	**190-200***	**3**	25-30
Sponge cake with crumble topping	**150-170**	**3**	180-190	3	20-40
Apple crumble (DIN)	150-170	3	**170-190**	**3**	35-50
Cheesecake (tray)	150-170	3	**170-190**	**3**	45-50
Fruit loaf (500 g flour)	**150-170***	**3**	160-180*	3	40-70
Pizza (round baking sheet)	230-250*	1	250-270*	1	10-25

	Hot Air		Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Biscuits					
Meringues	80-90*	3	80-90	3	150-180
Macaroons	**100-120**	**3**		3	20-30
Small piped biscuits	140-160	---	150-170	3	15-30
Anzac nutties	---	---	160-180	2	25-35
Items made with puff pastry	160-180*	3	**180-200***	**3**	20-30
Danish pastries	160-180*	3	**170-190***	**3**	20-40
Choux pastry					
Cream puffs	160-180	3	**190-210***	**3**	25-40
Shortcrust and rich pastries					
Swiss apple pie	---	---	210-230*	1	35-50
Swiss cheese pie	---	---	210-230*	1	40-50
Spinach/vegetable quiche, quiche lorraine	---	---	190-210*	1	40-60
Bread and bread rolls					
Herb bread	170-190*	3	190-210*	3	45-60
Tinned white loaf	**170-190***	**2**	180-200*	1	40-50
Unleavened bread, pitta bread	---	---	230-250*	2	15-25
Pasta bake	180-200	1			
Potato gratin	180-200	2			
Dishes au gratin					
Hawaiian toast	200-220	3	240-260	3	14-16

* Pre-heat the oven

Frozen Foods

	Hot Air + Conventional		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Pizza (frozen)	Follow the manufacturer's instructions as stated on the package	**Lay on the grill tray,** insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Pizza Setting

The stated baking times are for guidance only

	Pizza Setting		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Shortcrust pastry			
Large cheesecake (750 g soft cheese, loose-bottomed tin, 26 cm)	150-160	2	60-90 + 10 mins. standing time
Covered fruit pie	150-160	2	45-60
Cheesecake on the tray	150-160	2	45-55
Blackcurrant cake, initial baking for base	160-170	2	15
Blackcurrant cake finish baking	150-160	2	30
Puff pastry			
French apple tart	160-170*	2	40-45
Yeast dough			
Cheesecake	150-160	2	35-45
Pizza	220*	1	15-20
Biscuits			
Anzac nutties	160-170	1	25
Shortcrust and rich pastries			
Spinach quiche	190-200	2	30-35
Bread and bread rolls			
Unleavened bread	200-220*	2	21
Soufflés and dishes au gratin			
Baked cabbage with a crispy topping	180-200	1	30
Macaroni and leek cheese	180-200	1	37

* Pre-heat the oven

Frozen foods	**Pizza setting**		
Type of pastry or cake	**Temperature in °C**	**Shelf position**	**Baking time in minutes**
Frozen pizza	Follow the manufacturer's instructions as stated on the package	**Lay on the grill tray,** insert baking tray below (shelf position in accordance with the manufacturer's instructions as stated on the package)	Follow the manufacturer's instructions as stated on the package

Also observe the manufacturer's instructions for all other frozen products.

Roasting

For roasting use the hot air oven function.

Ovenware for roasting

- Any heat-resistant dish is suitable for roasting (Refer to the manufacturer's instructions!).
- If the dish has plastic handles, check that they are heat-resistant (refer to manufacturer's instructions!).
- You can roast large roasting joints **directly in the universal tray or on the shelf with the universal tray inserted below** (e.g., turkey, goose, 3-4 chickens, 3-4 knuckles of veal).
- We recommend roasting all lean forms of meat **in a casserole dish with a lid** (e.g., veal, marinated beef, pot roast, frozen meat). In this way the meat will retain its juices.
- You can roast all forms of meat that are to be browned or crisped in a **casserole dish without a lid** (e.g., pork joints, meat loaf, lamb joints, mutton, duck, 1-2 knuckles of veal, 1-2 chickens, small poultry, sirloin, fillet, game).

If you use dishes for roasting the oven will not get so dirty!

Notes on the roasting table

Information is given in the table on suitable oven functions, temperature settings, cooking times and shelf positions for various types of meat. The information is for guidance.

- We recommend roasting meat and fish **in the oven from a weight of 1kg.**
- To stop meat juices or fat burning onto dishes or the oven, we recommend adding a little liquid to the roasting dish.
- Turn the joint as required (after 1/2 - 2/3 of the cooking time).

Baste large joints and poultry with meat juices several times during cooking. This will produce better roasting results.

Switch the oven off approx. 10 minutes before the end of the roasting time to make use of the residual heat.

Roasting Table

Insert either the tray or universal tray into the 1st shelf support rail.

	Hot Air			
Food to be roasted	**Temperature in °C**	**Shelf position**		**Roasting time in minutes**
		1 Level	**2 Levels**	
Pork				
1 kg Pork joint (spare rib/ham joint, roasting joint), per cm thickness	150-160	2	---	14-20
Smoked pork loin, per cm thickness	150-160	2	---	10-15
Meat loaf	160-170	2	---	60-70
Beef				
Beef joint, per cm thickness	150-160	2	---	18-20
Fillet of beef, per cm thickness	190-200*	2	---	6-8
Sirloin, per cm thickness	190-200*	2	---	8-10
Veal				
Veal joint, per cm thickness	170-180	2	---	14-17
Lamb				
Leg of lamb (1800 g)	170-180	2	---	90
Roasting smaller items on the baking tray				
Sausages “cordon bleu”	220-230*	3	4+1	5-8
Sausages	220-230*	3	4+1	12-15
Escalope or chop coated with breadcrumbs	240-250*	3	4+1	13-15
Rissoles	210-220*	3	4+1	15-20
Fish				
Trout weighing 200-250 g	190-200	3	---	20-25
4 Trout fillets (weight 200 g)	170-180	3	---	20-25
Perch fillet coated with breadcrumbs (total weight approx. 1 kg)	190-200	3	---	25-30
Poultry				
Chicken	150-160	2	---	55-60
1 kg Turkey roast, per cm thickness	150-160	2	---	11-15
Duck (2000-2500 g)	150-160	2	---	90-120
Goose (4500 g	150-160	2	---	150-180

* Pre-heat the oven

Meat Probe Table

Food to be Cooked	Meat Core Temperature
Beef	
Pot roast	90 - 95 °C
Rib steak or fillet steak rare medium well done	45 - 50 °C 60 - 65 °C 75 - 80 °C
Pork	
Shoulder of pork, ham joint, neck	80 - 82 °C
Chop (saddle), smoked pork loin	75 - 80 °C
Meat loaf	75 - 80 °C
Veal	
Roast veal	75 - 80 °C
Knuckle of veal	85 - 90 °C
Mutton / lamb	
Leg of mutton	80 - 85 °C
Saddle of mutton	80 - 85 °C
Roast lamb, leg of lamb	75 - 80 °C
Game	
Saddle of hare	70 - 75 °C
Leg of hare	70 - 75 °C
Whole hare	70 - 75 °C
Saddle of venison	70 - 75 °C
Leg of venison	70 - 75 °C

Grilling

For grilling use the infrared grill oven function or infrared wide-area grill with temperature setting.

Warning: Always close the oven door when grilling.

Always pre-heat the empty oven using the **grill functions for 5 minutes!**

Ovenware for grilling

- Use the shelf unit and universal tray together for grilling.

Shelf positions

- For grilling flat foods you should mostly use the 4th shelf position from the bottom.

Notes on the grilling table

The grilling times are only for guidance and will vary depending on the type and quality of meat or fish.

- Grilling is particularly suitable for flat pieces of meat and fish.
- Turn the food approx. halfway through grilling.

Infrared Grilling

Food for grilling	Function	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	
			Shelf positions		1. Page	2. Page
4-8 Pork chops	Infrared wide-area grill	275	1	4	15	10
2-4 Pork chops	Infrared grill	275	1	4	12	12
marinated pork steaks	Infrared wide-area grill	275	1	4	12	12
Fillet steak, rare	Infrared grill	275	1	4	5-7	4-6
4 fillet steaks, medium	Infrared wide-area grill	275	1	4	6-8	5-7
2 Half chicken pieces	Infrared grill	250	1	4	15-20	15-20
4 Half chicken pieces	Infrared wide-area grill	250	1	3	15-20	15-20
1-4 Chicken thighs	Infrared wide-area grill	250	1	4	20	10
4-6 Chicken thighs	Infrared wide-area grill	250	1	4	20	15
Grilled sausage, up to 6 items	Infrared grill	275	1	4	5-10	5
Grilled sausage, more than 6 items	Infrared wide-area grill	275	1	4	5-10	5
Coiled sausages, up to 4 items	Infrared grill	275	1	4	10	9
Coiled sausages, up to 6 items	Infrared wide-area grill	275	1	4	10	9
Whole fish	Infrared wide-area grill	250	1	3	10	---
Toast (without topping)	Infrared wide-area grill	275	1	4	1-2	1-2

Turbo grilling

Function: Turbo all-round grill

Dish	Temperature in °C	Universal tray	Grill tray	Grilling time in minutes	Turn after ... minutes
		Shelf positions			
Chicken (900-1000 g)	160	1	2	50-60	25-30
Stuffed pork roasting joint (2000 g)	160	1	2	90-95	45
Pasta bake	180	---	2	30	---
Potato bake au gratin	200	1	3	20-23	---
Gnocchi au gratin	180	1	3	20-23	---
Cauliflower cheese	200	---	3	15	---

Preserving

When preserving use the bottom heat oven function ⊟.

Preserving jars

- When preserving use only commercially available jars that are the same size.

Jars with twist-off tops or with a bayonet fastening and metal containers are not suitable.

Shelf positions

- Use the **1st shelf position from the bottom** for preserving.

Notes on preserving

- Use the baking tray for preserving. There is room for up to six jars, each with a capacity of 1 litre.
- The jars should all be filled to the same level and closed.
- Position the jars on the baking tray so that they do not come into contact with one another.
- Pour approx. 1/2 litre of water into the baking tray to create sufficient moisture in the oven.
- As soon as bubbles begin to appear in the first jars (for 1-litre jars this takes about 35-60 minutes), switch off the oven or reduce the temperature to 100 °C (see table).

Preserving Table

The states preserving times and temperatures are for guidance

Preserves	Temperature in °C	Cooking time until bubbles form Mins.	Continued cooking at 100 °C Mins.	Standing time with oven switched off
Soft fruit				
Strawberries, blueberries, raspberries, ripe gooseberries	160-170	35-45	-	-
Unripe gooseberries	160-170	35-45	10-15	-
Fruit with stones				
Pears, quinces, plums	160-170	35-45	10-15	-
Vegetables				
Carrots	160-170	50-60	5-10	60
Mushrooms	160-170	40-60	10-15	60
Gherkins	160-170	50-60	-	-
Mixed Pickles	160-170	50-60	15	-
Kohlrabi, peas, asparagus	160-170	50-60	15-20	-
Beans	160-170	50-60	-	-
Plum purée	160-170 50	45 -	6-8 timer	- -

Drying with Hot Air

Use shelves lined with greaseproof paper or baking paper.
You will achieve a better result if you switch the oven off half way through the drying time.
Open and leave to cool, preferably overnight. Then finish drying the dried food.

	Temperature in °C	Time in hours (approximate guide)
Vegetables		
Beans	60-**70**	6-8
Peppers (strips)	60-**70**	5-6
Vegetables for making soup	60-**70**	5-6
Mushrooms	50-**60**	6-8
Herbs	40-50	2-3
Fruit		
Plums	60-**70**	8-10
Apricots	60-**70**	8-10
Sliced apple	60-**70**	6-8
Pears	60-**70**	6-9

Cleaning and Care

Warning: For safety reasons cleaning the appliance with a steam jet cleaner or high-pressure water cleaner is **not permissible**!

Exterior of the Appliance

- Wipe the front of the appliance with a soft cloth dipped in warm soapy water.
- Do not use scourers, caustic cleaners or abrasive items.
- Use commercially available cleaners for metal fronts.

Oven Interior

Warning: The oven must be switched off and cold before cleaning.

Clean the appliance after each use. This is the easiest way to remove spills and prevents them being burnt on. Residue which is not removed can cause changes in the colour of the surface when the pyroluxe function is used.

1. Switch on the oven lighting for cleaning.
2. Every time you use the oven, wipe it out afterwards with water and washing-up liquid, then dry. Do not use any abrasive items.
3. Clean stubborn dirt with pyroluxe.

Information: There is no need to use an oven spray if you use pyroluxe cleaning.

Important! If you prefer to use an oven spray, always follow the manufacturer's instructions.

Accessories

Wash all slide-in units (shelf unit, baking tray, shelf support rails etc.) after each use and dry well. Soak briefly to make them easier to clean.

Fat Filter

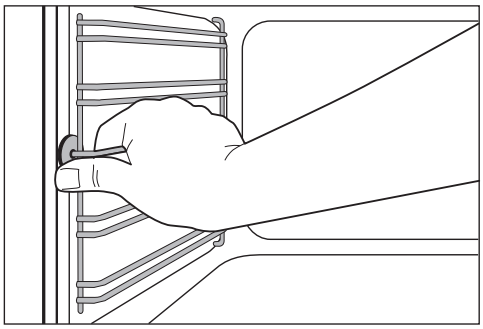
1. Clean the fat filter in hot water and washing up liquid or in the dishwasher.
2. Badly burned on soiling can be removed by boiling the filter in a little water to which 2-3 tablespoonsful of dishwasher cleaner has been added.

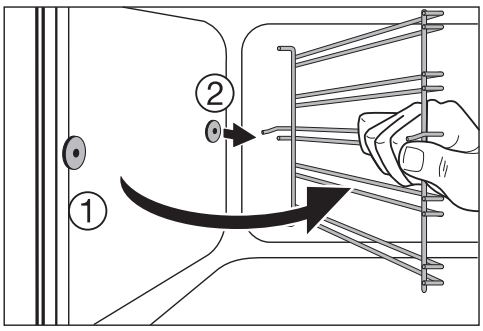
Shelf Support Rails

The shelf support rails on the left and right hand sides of the oven can be removed for cleaning the side walls.

Removing the shelf support rails

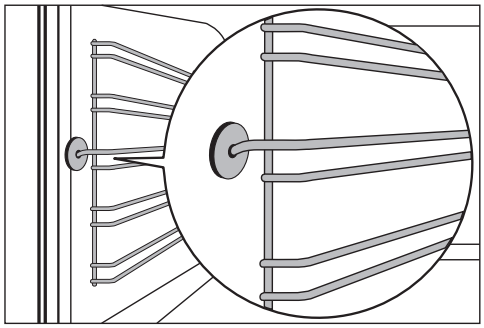
First pull the front of the rail away from the oven wall (1) and then unhitch at the back (2).



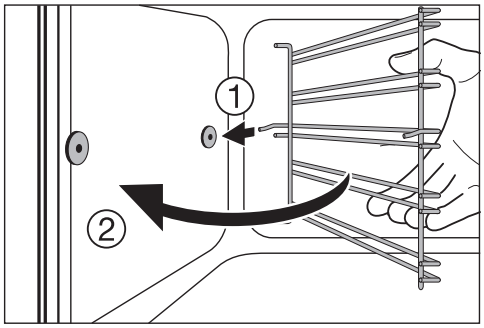


Fitting the shelf support rails

Important! The rounded ends of the guide rails must be pointing forwards!



To re-insert, first hook the rail into place at the back (1) and then insert the front and press into place (2).



Pyrolytic cleaning

Caution! The oven becomes very hot during this process. All young children must be kept at a safe distance.

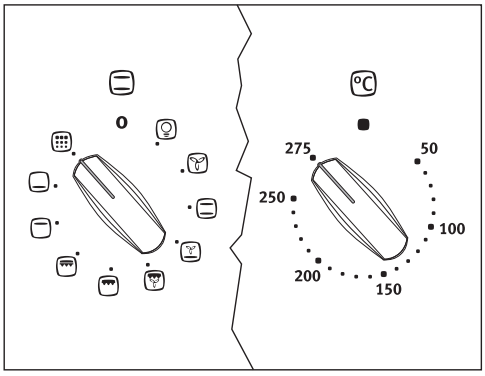
Important! All removable parts including the side rails must be removed from the oven before using the pyroluxe function.

If you are using any other removable oven **accessories**, these must be removed before **the pyrolytic cleaning process.**

1. Remove any large pieces of dirt by hand.
2. Set the Oven Function selector to Pyrolysis.
3. Turn the temperature selector to the right until it comes to the end stop. Pyrolysis will start after a few seconds, and will switch itself off automatically after 2 hours and 30 minutes.

During the process, the oven door is locked and oven lighting is off. The temperature indicator light remains on until the door is released (approx. 45 min.).

4. When the pyrolytic process is completed, turn all controls to the Zero position.
5. After it has cooled down, wipe the oven with a soft cloth.



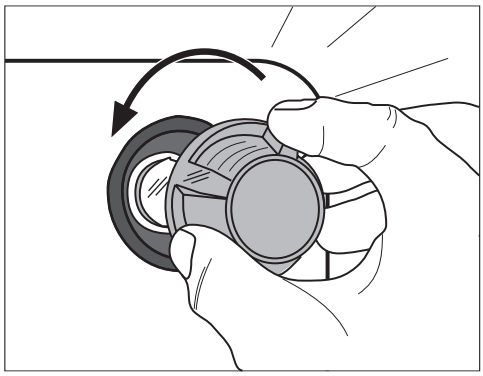
Oven Lighting

Warning: There is a danger of electric shock! Prior to changing the oven light bulb:
– Switch off the oven!
– Remove the fuses in the fuse box or switch off the circuit breaker.

Place a cloth on the oven floor to protect the oven light and glass cover.

Replacing the oven light bulb/cleaning the glass cover

1. Remove the glass cover by turning it anti-clockwise and then clean it.
2. If necessary:
   Replace bulb with a 40 watt, 230 V, 300 °C heat-resistant oven light bulb.
3. Refit the glass cover.

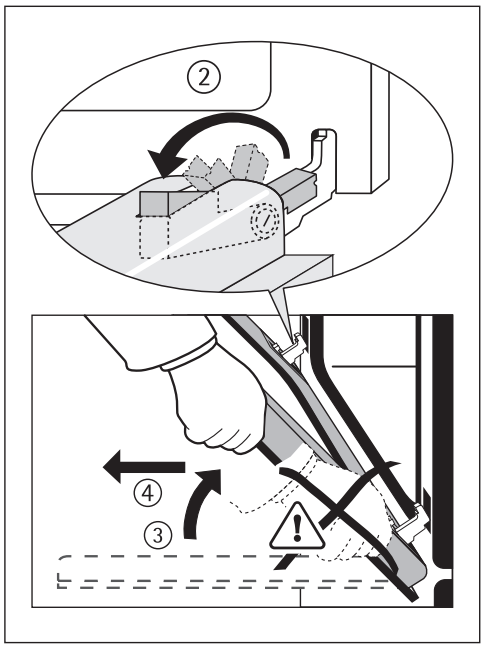


Oven Door

The oven door of your appliance may be removed for cleaning.

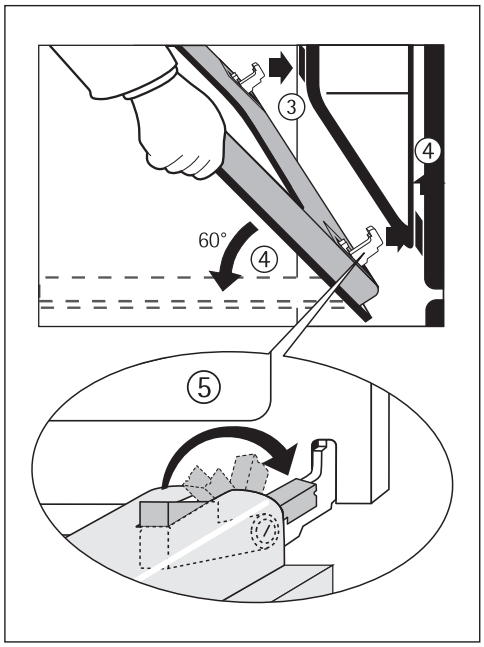
Removing the oven door

1. Open the oven door completely.
2. **Completely** fold back the **brass-coloured clamping lever** on **both** door hinges.
3. Grip the oven door with both hands on the sides and close it to about 3/4 **going past the point of resistance.**
4. Pull the door away from the oven (**Caution:** heavy!).
5. Place the door, with the outer surface downwards, on a soft, flat surface, for example a blanket, to avoid scratches.



Hanging the oven door

1. With both hands take hold of the sides of the door from the side on which the handle is positioned.
2. Hold the door at an angle of approx. 60°.
3. Slide the door hinges **simultaneously** as far as possible into the two slots on the right and left at the bottom of the oven.
4. Lift the door up until resistance is met and then open fully.
5. Lift the brass-coloured clamping levers on both door hinges back to their original position.
6. Close the oven door.



Oven door glass

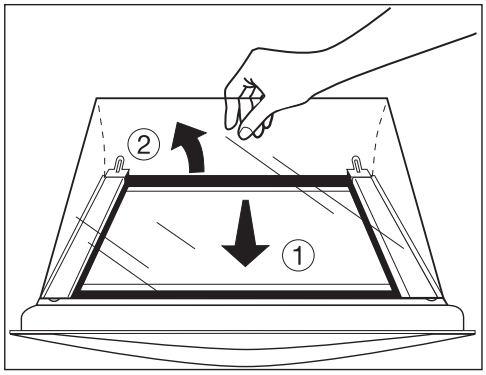
The oven door is fitted with four sheets of glass set next to one another. The inner sheets can be removed for cleaning.

⚠ **Caution:** The following steps are to be performed only when the oven door has been removed. If the glass is removed while the door is attached, the leighter weight may cause it to spring up and cause injury.

⚠ **Important!** Rough handling of the glass, especially at the edges of the front plate, may cause it to break.

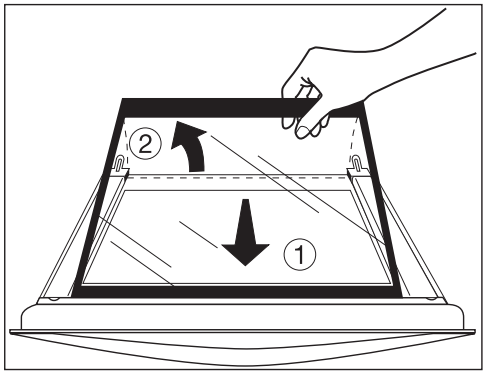
Removing the upper-most glass plate

1. Detach the door and, with the handle downwards, lower it onto a soft, even surface.
2. Grasp the upper plate of glass by its lower edge and push it against the pressure spring and towards the oven door handle until it comes free.
3. Hold the plate **gently** underneath and slide it out.



Removing the centre glass plates

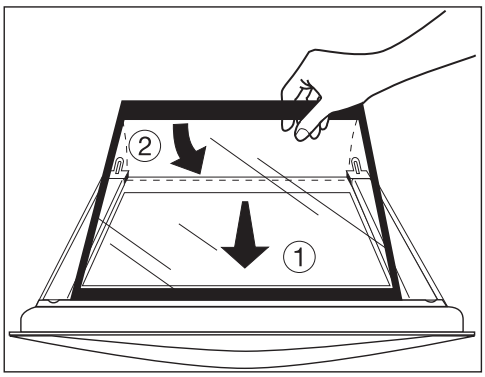
1. Grasp the centre plates of glass by their lower edges one after another and push them towards the over door handle until they come free.
2. Hold the plates gently underneath and slide them out.



Clean the door glass

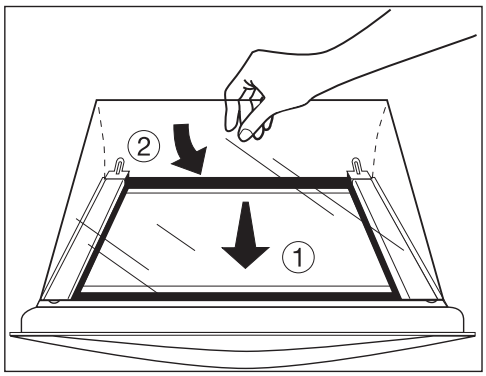
Replacing the centre glass plates

1. From above, insert the centre plates obliquely into the retaining frame at the handle, one after another.
2. Lower the centre plates down and push them towards the lower edge of the door as far under the retaining frame as they will go.



Replacing the upper glass plate

1. From above, insert the upper-most plate obliquely into the retaining frame at the handle.
2. Lower the plate. Place the glass against the pressure spring at the handle, and in front of the retaining frame at the lower edge of the door. Push it **into the frame.**
   The glass plates must be firmly attached.



Re-attach the door to the oven

What to do if …

Fault	Possible cause	Remedy
The oven does not heat.	The oven has not been switched on.	Switch the oven on.
	The required settings have not been made.	Check the settings.
	The domestic electrical protection device (fuse) has been tripped.	Check the fuses or protection devices. If these are tripped repeatedly, you should call a qualified electrician.
“F2” appears in the display.	The meat probe plug is not fitted properly into the socket.	Insert the meat probe plug as far as it will go into the socket on the side wall of the oven.
The oven light does not come on.	The bulb has blown.	Replace the bulb (see Care and Cleaning).

If you cannot remove the fault with the remedies described above, please contact your local dealer or Customer Service.

Caution: repairs should only be undertaken by specialised repair technicians. Inappropriate repairs may result in serious injury to the user.

In the event of damage caused by inappropriate repairs, the guarantee may not cover the work carried out by Customer Service or your dealer's repair technicians.

Advice on cookers with metal fronts:

Because of the cold surface at the front of the cooker, opening the oven door during (or just after) baking or roasting may cause the glass to steam up.

Technical Data

Oven Interior Dimensions

Height x Width x Depth	31 cm x 41 cm x 41 cm
Capacity (usable capacity)	52 l

Regulations, Standards, Directives

This appliance meets the following standards:

- EN 60 335-1 and EN 60 335-2-6
  relating to the safety of electrical appliances for household use and similar purposes and
- EN 60350, or DIN 44546 / 44547 / 44548
  relating to the operating features of electric cookers, hobs, ovens, and grills for household use.
- EN 55014-2
- EN 55014
- EN 61000-3-2
- EN 61000-3-3
- relating to basic requirements for electro-magnetic compatibility protection (EMC).

CE This appliance complies with the following EU Directives:

- 73/23/EWG dated 19.02.1973 (Low Voltage Directive)
- 89/336/EWG dated 03.05.1989 (EMC Directive including Amending Directive 92/31/EWG).

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Service

In the “What to do if …” section a number of malfunctions are listed that you can rectify yourself Look there first if a fault occurs.

Is it a technical fault?

If so, please contact your customer service centre. (You will find addresses and telephone numbers in the section “Customer Service Centres”.)

Always prepare in advance for the discussion. This will make diagnosis of the problem easier and also make it easier to decide if a customer service visit is necessary:

Please make a note of the following information as accurately as possible:

- What form does the fault take?
- Under what circumstances does the fault occur?

Prior to the telephone call it is important that you make a note of the following appliance code numbers that are given on the rating plate:

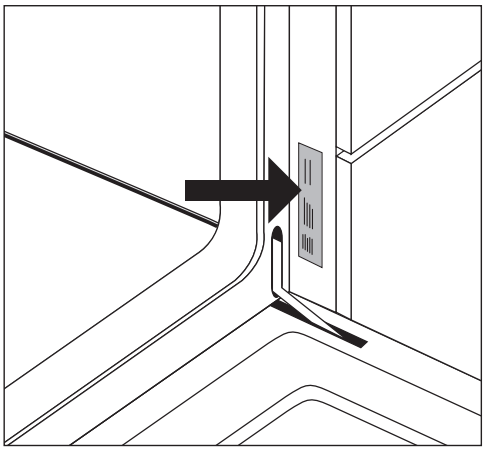
- model description,
- PNC code (9 digits),
- S No code (8 digits).

We recommend that you record the code numbers here so that you always have them to hand:

Model: . . . . . .

PNC: . . . . . .

S-No: . . . . . .



When do you incur costs even during the warranty period?

- if you could have remedied the fault yourself using the fault table (see section “What to do if …”),
- if the customer service technician has to make several journeys because he was not provided with all the relevant information before his visit and therefore, forexample, has to fetch spare parts. These multiple trips can be avoided if you prepare your phone call as described above.

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